

Section 620 - Commercial Kitchen Exhaust Hood and Duct Systems

620.01 Definition of Commercial Kitchen Exhaust Hood and Duct System. A system containing Type I hoods, filters, grease extractors, ducts and exhaust fans located over commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease laden vapors.

620.02 Cleaning. All commercial kitchen exhaust hood and duct systems shall be cleaned to prevent the accumulation of grease. Cleanings shall be recorded, and records shall state the extent, time and date of cleaning. Such records shall be maintained on the premises.

620.03 Inspection and Correction.

Subd. 1 **Inspection.** The Fire Prevention Bureau may inspect any commercial kitchen exhaust hood and duct-system as frequently as the Fire Prevention Bureau may deem necessary to ensure compliance with this Section.

Subd. 2 **Correction of Violation.** All owners or operators of commercial kitchen exhaust hood and duct systems having received a notice of a violation of this Section from the Fire Prevention Bureau shall correct the violation so listed within the time limit specified in the notice.

620.04 Permit Required. Any person cleaning a commercial kitchen exhaust hood and duct system shall first obtain a permit from the Fire Prevention Bureau. The application for permit shall be made on forms provided by the Fire Prevention Bureau and shall be accompanied by the fee in the amount set forth in Section 185 of this Code.

620.05 Inspection and Approval of Work. Upon completion of cleaning, the Fire Prevention shall be notified for inspection and approval of the work.

History: Ord 644 adopted 7-20-83; Ord 2004-6, 4-7-04; Ord 2007-15, 07-17-07

Cross Reference: Sections 185